



WINEMAKERS' RESERVE
Marlborough
Sauvignon Blanc
2024

Not your typical Marlborough Sauvignon Blanc! By using a combination of barrel and cool tank fermentation, our winemakers have added complexity and interest to the varietal characteristics consumers around the world know and love.

The result is an intensely flavourful wine, smooth, balanced and delicious, with flavours of golden apple, guava, lemon and a hint of toasted hazelnut.



LASTING CHARACTER



WINEMAKER NOTES

Opulent, grilled fruits and smoky notes with fresh passionfruit and gooseberry. Ripe rock melon and persimmon too.

Sweet fruited entry with nectarine and more exotic fruits to the fore joined with tasty savoury complexity. Rich and lively with great fruit- acid balance. Tropical notes linger long.

FOOD RECOMMENDATION

Partner it with crumbed chicken breast, dabbed with mustard-cream sauce.

AWARDS

DOUBLE GOLD - China Wine & Spirits Awards 2025

91 POINTS - JamesSuckling.com

91 POINTS - International Wine Challenge 2026



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INFORMATION

First Vintage	2001
Grape Variety	Sauvignon Blanc
Region	Wairau Valley, Marlborough
Clonal Selection	MS
Harvest Method	Machine
Harvest Dates	27th March - 5 th April
Harvest Analysis	Vairous
Processing	Crushed and de-stemmed
Fermentation Vessel	A selection of 650L Oak Pipes, 500 & 600L Puncheons, 225L Barriques and 320L Cigars, French oak 13% new.
Fermentation	100% wild yeast at ambient temperatures.
Malolactic	4-8%
Maturation	7-9 months in barrels
Fining	Yeast Hulls
Filtration	Yes

TECHNICAL NOTES

Alcohol	13.5%
TA	6.8g/L
pH	3.3
Residual Sugar	2.4g/L

